

NEGRO MEETS AWFUL DEATH

SETS FIRE TO JAIL IN EFFORT TO LIBERATE HIMSELF AND SLOW-BURNS TO DEATH—CROWD UNABLE TO AID.

CHICAGO, Sept. 10.—A dispatch to the Tribune from Mineo, Texas, says: In an effort to burn his way out of jail yesterday, Silas Johnson, a negro, lit his own funeral pyre. He was cremated while a mob surged around the jail, watching his last agonies through iron window bars, but unable to save him.

Johnson was arrested on a drunkenness charge and started a fire in the prison, hoping to burn his way out. The fire got beyond his control and the turnkey could not be found until too late. A general fire alarm was turned in, and crowds rushed to the burning lockup. Impelled by the screams of the negro, frantic efforts were made to rescue.

A heavy battering ram was procured, but the iron doors withstood the shocks. Axes and sledgehammers had no more effect and the crowd was forced to look on and watch the negro burn to death.

The town is without adequate fire service and by the time the small hose was played on the flames the fire was beyond control. While the negro was crying out in his agony after the last attempt at his rescue, one of the walls of the jail fell in and he was buried beneath the debris.

PERSONAL MENTION.

Carl Fisher of Svensen returned home last evening after a brief visit.

Carl Cushman of Sivslaw arrived in yesterday on the tug Roberts and left in the evening for Albany, Oregon, where he will attend college.

David Kyle, assistant engineer on the tug Roberts, is in the city.

Miss Cavanaugh, who has been visiting her sister, Mrs. A. L. Clark in this city for the past few weeks, returned to her home in Portland last night.

Mrs. A. B. White went to Portland last evening after a few days visit in the city.

Young Joe Benoit, the popular shine merchant of Commercial street, departed yesterday morning for the Capital City, his old home where he will take in the best and last of the State Fair.

P. D. Hull, of Oregon City, passed through this city yesterday, from Ilwaco, homeward bound.

Mr. and Mrs. R. M. Woodin were in the city yesterday from their Jewell home, visiting friends.

W. W. Newman, of Olney, was in the city on business yesterday.

I. Hacker, of Coquille City, is visiting friends in Astoria, this week.

Incipient Strike—Agent Giles B. Johnson of the A. & C. Astoria office and business, had occasion Saturday morning to discharge one of the Japanese working about the depot, for cause, and the act precipitated a general strike among the rest of the employees of that nationality, and during the whole day no "little brown man" was seen in nor around that conspicuous rendezvous. A strike-breaker came down from Portland on the noon train yesterday to confer with his countrymen, but just what the result was, has not been ascertained.

Morning Astorian, 60 cents per month, delivered by carrier.

WEALTHY GERMAN COUNT FORFEITS RIGHT TO FAMILY, TITLE, REGIMENT AND PROPERTY IN ORDER TO WED GIRL OF CHOICE.

NEW YORK, Sept. 10.—The Tribune today says:

Count Hans von Hochberg, heir to the Duchy of Rohnstock, an officer in the Kaiser's bodyguard, nephew of Princess Marie von Saxe-Weimar and cousin of the Grand Duke Michael von Saxe-Weimar, married yesterday at Ossining, Louise Ernestine Carow, a German shop girl, whom he had summoned here to wed and in so doing severed the ties that bound him to his family, his regiment, and his associates in Germany.

The ceremony took place in a boarding house and Rev. Dr. McWilliams of the Ossining Presbyterian church officiated. A civil ceremony, it was announced, had been performed in Germany two years ago.

The count is a son of Count Bolke von Hochberg of Rohnstock, in Silesia, and superintendent of the royal opera in Berlin. His mother was Princess Christine von Schonach-Caraloth, a cousin of Crown Princess Cecilia. Young von Hochberg attended the Berlin military college and was appointed to the first regiment of German foot after his graduation. He was constantly at court. He was head usher at the Crown Prince's wedding in June, 1905.

During his career in Germany the count met Miss Carow, who was a clerk in a glove store, and an attachment followed. To break this he was sent to America. In New York he stayed for a while at the Hotel Empire as "Mr. Graf," but soon assumed his real name. He obtained employment as a chauffeur in Tarrytown. Recently the count cabled for Miss Carow to join him. The German authorities tried to prevent her from leaving Germany and afterwards from landing here.

He Forgot, Just Once—E. J. Arnold, the well known, jolly amusement-man, who recently left this city with his "merry-go-round" for the State Fair season at the Capital City, is reported in a letter to a friend here, to have lost seven pounds of his avoirdupois in one night there. He found the city crowded on his arrival, and his old familiar sleeping quarters pre-empted by some strangers, and went, for rooming purposes, to another establishment, undressed and went to bed, placing his wallet with \$3,000 under his pillow for the night. In the morning he arose, dressed and went out to breakfast, and on rising from the table, was for the first time conscious of having left his wealth under his pillow. Recovering from the momentary faintness which all but overcame him, he rushed back to the house at breakfast speed, and met the girl who had charge of the rooms on the way to the office with the precious wallet in her hand. Ed gave her a "V" for her trouble, and made a bee-line for Ladd & Bush's bank, where he made a lightning deposit of the undisturbed balance. They say at Salem that his genial smile hasn't come off of cold-storage yet.

Pleasure In Store—Lovers of really good music will do well to make a date with themselves for next Saturday evening, Sept. 15, when the Uppertown Band intends to give a recital at Foard & Stokes hall on Exchange street. They are prepared to please all who shall be wise enough to attend.



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This is the time of year that our thoughts turn over-coat-ward

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What to wear for Fall come in and let us help you to decide.

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Public Confidence Is Our Greatest Asset

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WILES OF THE CHEFS

BANQUET TIDBITS ARE NOT ALWAYS WHAT THEY SEEM.

"A Cod and a French Cook Can Work Miracles"—The Breast of One "Chicken" Has Been Known to Satisfy Twelve Hungry Diners.

It has almost passed into a proverb that many of the dishes served up in cheap restaurants, where nothing is wasted, are, to put it mildly, mysteries. But, on the other hand, most people who patronize fashionable and more ambitious restaurants are generally content to accept the menu for what it is said to be. This blind trust is somewhat abused, and the amount of "faking" which goes on today in some of the well to do establishments would probably surprise those who are uninitiated in the higher branches of the culinary art.

For instance, by the addition of vegetable juice just before being dished up cod cutlets are, at seasons when salmon is very dear, set before customers as salmon cutlets and are, needless to say, charged accordingly. This deception, according to an ex-chef, is wisely practiced not only in better class restaurants, but also on some of the great liners.

Another popular trick as practiced by the restaurant is to serve a real beef done up overnight in salted bandages, while a skillful chef has very little difficulty in palming off flatfish for sole on epicures who pride themselves on the soundness of their judgment of cooking.

On one occasion some time ago a dinner for seventy-five people was ordered at a well known fashionable restaurant in the upper part of New York. A large consignment of salmon had been previously ordered, but, to the consternation of the chef, the dinner hour slowly approached and still no salmon arrived.

In despair the chef, a Frenchman, decided to "take the bull by the horns" and procure another fish to do duty for the coveted salmon. Accordingly he sat to work to turn cod cutlets into salmon cutlets, and this rapid transformation was soon effected by an addition of vegetable juice. The waiters, who naturally were aware of this wholesale deception, were given express orders to report any complaints to the chef at once. However, to the intense delight of the chef, all passed off well, and on hearing that his subterfuge had not been detected he gleefully exclaimed, "Ah, a cod and a French cook can work miracles."

Green peas at certain seasons of the year are naturally a luxury quite beyond the reach of the man of average means, while even caterers for fashionable hotels themselves frequently have the greatest difficulty in getting a sufficiently large quantity to meet the demand. However, to fake peas does not offer any great difficulty in times of stress, and by adding vegetable coloring matter yellow peas are quite commonly served up as green peas along with the duck and flavorless new potatoes, which more often than not come from abroad.

Roast veal served with a thick white sauce makes, says a well known chef, a most satisfactory substitute for the breast of chicken, and therefore it does not come altogether as a surprise to learn that the breast of one chicken has been known to satisfy twelve hungry diners.

"The staff take good care of the breast of a chicken," was the comment of a waiter who was being for the first time initiated into the mystery of how to feed a dozen people off one chicken.

Perhaps the cleverest deception practiced by eminent chefs is the art of manufacturing the lobster patty, so dear to the heart of the epicure. This appetizing dainty would, at first sight,

seem to defy even the most ingenious cookery fakir. However, here again the artful chef has overcome apparently insuperable difficulties, and many toothsome looking lobster patties are thus not always quite what they are said to be.

The deception is worked in this way: A common crustacean is boiled and the meat carefully chopped off and put into a mortar, while afterward part of the shell is added. The mixture is then vigorously pounded as fine as possible, and on the addition of flavoring it would tax the powers of the most critical connoisseur to detect any difference between the gastronomic mixture and the genuine lobster patty.

"The various deceptions I have told you of," remarked a famous chef to the writer, "are naturally not practiced every day, but are only utilized in times of emergency, and these emergency moments arrive more frequently than the trustful customer would like him to be but know."—New York Telegraph.

Scull and Skull.

"Sculls" and "skulls" are really one word in origin, and both at various times have been spelled capriciously with a "c" or a "k." Pepsy, the diarist, tells how he went on the Thames at one time "in a scull," at another in a "skuller." The origin of the word is "skulle" or "sculle," a bowl or goblet. While the cranium was obviously bowl-like in shape, a distant resemblance to a bowl was also detected in the scooped out blade of a "scull" as opposed to the flat blade of an oar proper.

Talking Behind Her Back. "Don't you know, dear," said his wife sweetly, "that it is wrong to talk behind a person's back?"

He was trying to button her waist at the time, and really there seemed to be provocation for his remarks.—Philadelphia Ledger.

In the court of his own conscience no guilty man is acquitted.—Juvenal.

Proprietary Change—The business heretofore conducted by John L. Louis at No. 1337 Franklin Avenue, has been sold to Carl Newman, the latter taking full charge yesterday, and will be run in the same acceptable fashion as a depot for sundries and haberdashery.

A. V. ALLEN'S

WHERE PEOPLE ALL GO FOR BARGAINS.

Great Three Days Special Sale

OF FINE ENGLISH FLOW BLUE CUPS AND SAUCERS AND PLATES.

BREAKFAST PLATES AT 10c EACH. CUPS AND SAUCERS AT 60c, SET OF 6; REGULAR PRICE OF EACH 75c SET. DON'T FAIL TO SECURE THEM, FOR 3 DAYS ONLY, TUESDAY, WEDNESDAY AND THURSDAY. WE ARE HEADQUARTERS FOR FRUIT JARS, JELL TUMBLERS, ETC.

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ASTORIA GROCERY

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FANCY ITALIAN PRUNES

50 Cents Per Box

ORDER TODAY

The Store for Woman



Ladies' Outfitters

Complete Showing of

MILLINERY

For September-October Wear Is Ready

IN THE MILLINERY SALONS, SECOND FLOOR, WE WILL SHOW TODAY A COMPLETE LINE OF NEW HEADGEAR FOR SEPTEMBER AND OCTOBER WEAR, SHAPES AND EFFECTS THAT ARE LEADERS OF FASHION. VERY LATEST CONCEPTIONS FOR DRESS AND STREET WEAR. IMPORTED AND DOMESTIC MODELS IN SUPERB DISPLAY. NEVER HAVE WE SHOWN SUCH MAGNIFICENT MILLINERY FOR WOMEN, MISSES AND CHILDREN—NEVER BEFORE HAS THE ASSORTMENT BEEN SO LARGE AND FASCINATING. EVERYTHING THAT THE LEADING ARTISTS OF NEW YORK, LONDON AND PARIS HAVE TO OFFER IS INCLUDED IN THIS ADVANCE SHOWING. WOMEN HAVING IMMEDIATE NEED FOR NEW FALL HATS WILL DO WELL TO VISIT THE STORE TODAY—PREPARATIONS HAVE BEEN MADE TO GIVE EVERYONE SATISFACTORY ATTENTION WHETHER BUYING OR NOT. SECOND FLOOR—NO TROUBLE TO SHOW GOODS.

THE NEW DRESS AND WALKING HATS

AN IMMENSE SHOWING EVERY NEW SHAPE AND EFFECT. PLUMES, FLOWERS, WINGS, BUCKLES AND ORNAMENTS WILL BE EXTENSIVELY USED. MISSES AND CHILDREN'S SCHOOL AND DRESS HAT IN MAMMOTH ASSORTMENT.

Pleasure and Business—Mr. and Mrs. H. R. Hoeller of this city will leave on the first of next month for a trip to Buffalo, New York, where they will spend a few weeks as the guests of Mr. Hoeller's brother, the proprietor of one of the greatest candy and cold-storage plants in the East. While there Mr. Hoeller will make some heavy purchases in behalf of his contemplated investment in this city this winter, the establishment of an ice and cold storage plant, on the lot recently purchased by him on the south side of Commercial street, between Eighteenth and Nineteenth, which will be duly installed this winter. The property is 50x125 feet and will be entirely covered with the projected improvements. Of such, people and plans will the greater Astoria be builded.

Morning Astorian, 60 cents per month. Delivered by carrier.

DONE BY DEED.

Thos Kruse Catering Co. to Jos. M. Miller, lots 19 and 21, block 2, Gearhart Park \$100
Chas. W. Fulton to Ada M. Fulton, lots 5 and 6, block 52, in Shively's Astoria 1
G. P. Cramer to Martin Francisovich, w/ lot 9, block 13, Shively's Astoria 10
M. S. Warren to J. T. McDermott, lots 9 and 10, block 3, Hay Stack Rock Park 200

The members of the Finnish Brotherhood are requested to meet at their hall today at 1 p. m. to attend the funeral of our late brother, Juho Nikki. By order of E. Gustafson, President. 1t

FRUIT FOR CANNING

Now Is the Time

Ashland Peaches \$1 a Box

Pears \$1.00 A Box

California Grapes 25 Cents a Basket

And all Other Seasonable Fruits

FRUIT JARS JELLY GLASSES

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